

FETTUCCINE WITH CHERRY TOMATOES

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Ingredients:

- 1 pkg. fettuccine
- 1 cup cherry tomatoes, cut in halves
- ¼ cup extra virgin olive oil (EVOO)
- 10 basil leaves, thinly sliced
- 2 garlic cloves, minced
- Salt and pepper, to taste
- Shaved parmesan (garnish)

Directions:

- Combine tomatoes, EVOO, basil, garlic and salt and pepper (to taste) in a bowl. Cover and let sauce sit for about 30 minutes.
- Follow cooking instructions on package for fettuccine. When done cooking, drain excess water and toss pasta and sauce together.
- Divide in serving bowls and garnish with shaved parmesan.
- Serve and enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.